

Cooking

Prevent Cooking Fires

- Cooking is the number-one cause of home fires. The biggest reason is that people start to cook something and forget about it. If you aren't in the kitchen when a pan fire gets too hot, you won't be able to turn it off before a fire starts.
- Always stay in the kitchen while cooking on the range, especially when frying food. If you must leave the kitchen, even for a minute, turn off the range first. **Picture 1**
- Keep things that can burn, such as dishtowels, paper or plastic bags, and curtains, at least 3 feet away from the range top, so they won't catch fire.



Prevent Burns

- Keep children and pets away from the range at all times, especially when someone is cooking. Put a line of tape on the floor to mark 3 feet around the range. Teach children to stay away from the tape. **Picture 2**
- Before you cook, roll up your sleeves so they don't touch a hot burner and catch on fire. Use oven mitts to pick up hot pots, pans, and lids. **Picture 3**



If You Have a Cooking Fire

- If a pan of food catches on fire, wear an oven mitt and slide a lid or a cookie sheet over the pan to cover the flames. Then turn off the burner. Covering the pan will make the flames go out. Keep the lid or cookie sheet on until the pan has completely cooled.
- Do not try to pick up a burning pan and move it, because you can get burned by the fire or spread the fire around the kitchen.
- If the fire has spread beyond the pan, everyone should get outside to safety. Call the fire department from your outside meeting place.

